



SALES DESCRIPTION

Connected to and controlled by SmartVide XL.

Connected to and controlled by SmartVide XL to reach the set temperature faster.

- ✓ Connected to and controlled by SmartVide XL immersion circulator.
- ✓ Intelligent interaction allows for optimization of heating times.
- ✓ This is specially useful to cook very cold or frozen products.
- ✓ Stainless steel made.
- ✓ Complete with drain key.
- ✓ 120P: Complete with filling tap.

** Please note: SmartVide immersion circulator must be ordered separately.*

SPECIFICATIONS

AVAILABLE MODELS

1180421 Heated tank 120P 120/60/1 · 120 l / 30 gal

1180422 Heated tank 120P 208-240/50-60/1 · 120 l / 30 gal

1180420 Heated tank 120P 230/50-60/1 · 120 l / 30 gal

1180424 Heated tank 120P 230/5060/1 AUS · 120 l / 30 gal

** Ask for special versions availability*

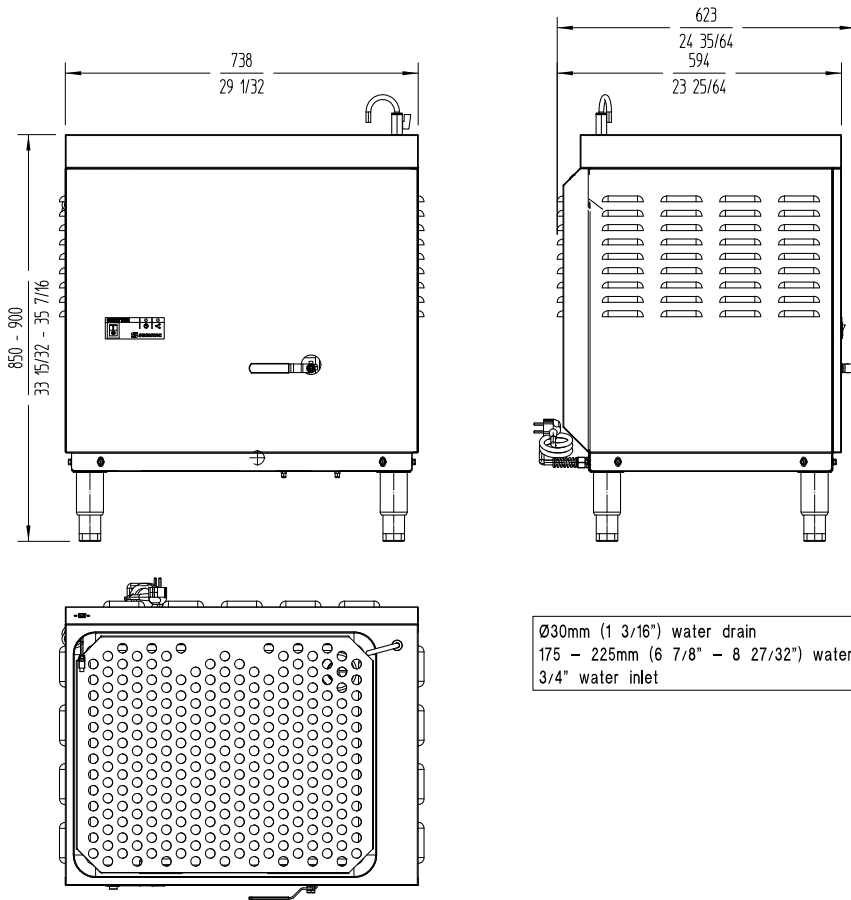




HEATED TANKS FOR SMARTVIDE XL



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



Ø30mm (1 3/16") water drain
 175 - 225mm (6 7/8" - 8 27/32") water drain height
 3/4" water inlet

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| Project | Date |
| Item | Qty |
| Approved | |

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